

# Braggot

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- Gravity **31.4 BLG**
- ABV ---
- IBU **12**
- SRM **19.8**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **0 %**
- Size with trub loss **16 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.1 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **19.4 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **75C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **19.4 liter(s)** of wort

## Fermentables

| Type           | Name                            | Amount         | Yield | EBC |
|----------------|---------------------------------|----------------|-------|-----|
| Grain          | Strzegom Pilzneński             | 2.5 kg (28.4%) | 80 %  | 4   |
| Grain          | Żytni                           | 1 kg (11.4%)   | 85 %  | 8   |
| Grain          | Biscuit Malt                    | 0.3 kg (3.4%)  | 79 %  | 45  |
| Liquid Extract | Miód Gryczany (Buckwheat Honey) | 5 kg (56.8%)   | 70 %  | 40  |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 15 g   | 60 min | 12 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 23 g   | Fermentis  |